AMENDMENT OF SOLICITATION	1. CONTRACT ID	CODE	PAGE OF	PAGES		
2. AMENDMENT/MODIFICATION NO. PO0032	4. REQUISITION/PURCHASE REQ. NO. 5. PROJECT N			10. (If applicable)		
6. ISSUED BY CODE	APN 30,2004 SP0300	7. ADMINISTERED BY (If othe	r than Item 6)	CODE	S4404	A
Defense Supply Center Philadelphia 700 Robbins Avenue Philadelphia, PA 19111-5098 DSCP-HRAA-F.Tallent 215-737-2969		DCMC San Anton 615 E. Houston St PO Box 1040 San Antonio, TX 7	reet			
8. NAME AND ADDRESS OF CONTRACTOR (No., street, count	ty, State and ZIP Code)	<u> </u>	(X) 9A. AMEN	DMENT OF SOLICITAT	TION NO.	<del></del>
The Wornick Co. Right Away Division 200 North First Street McAllen, TX 78505			ļ	O (SEE ITEM 11)  FICATION OF CONTR.  SP0300-	ACT/ORDER NO. 03-D-Z107	
			10B. DATE	D (SEE ITEM 13)	19, 2003	·
CODE 060120	FACILITY CODE  . THIS ITEM ONLY APPLIES T	O AMENDMENTS OF SOLI	CITATIONS	DEC .	19, 2003	
The above numbered solicitation is amended as set forth in Item			CITATIONO	is extended.	is not	t extended.
(a) By completing Items 8 and 15, and returning submitted; or (c) By separate letter or telegram which includes a reference PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION telegram or letter makes reference to the solicitation and this amendment,	to the solicitation and amendment numbers OF YOUR OFFER. If by virtue of this amer	ndment you desire to change an offer :	WENT TO BE RECEIVE	ED AT THE PLACE DESIG		
12. Accounting and Appropriation Data (If required) SG 97X4930.5CSO 01 26.0 S33150				Amount: No	Change	
	IS ITEM APPLIES ONLY TO M					
IT I  (X) A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify out)	MODIFIES THE CONTRACT/OR			na.		,
X FAR clause 52.243-1, Changes, Fixed		TY ALL INDER TO THE GOTTING OF	iocirro, in richi (			
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO R appropriation date, etc.). SET FORTH IN ITEM 14, PURSUANT TO		(such as changes in paying office,				
C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUA	NT TO AUTHORITY OF:		· · · · · · · · · · · · · · · · · · ·			
D. OTHER (Specify type of modification and authority)			<del></del>	·		<del></del>
. IMPORTANT: Contractor is not,	is required to sign this document and	return	copies	to the issuing office.		
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized I	by UCF section headings, including soli	icitation/contract subject matter	where feasible.)			
MRE XXIII - NSN 8970-00-149-1094						
See page 2. and 3.						
except as provided herein, all terms and conditions of the documen	nt referenced in Item 9A or 10A, as he	eretofore changed, remains unch	anged and in full fo	orce and effect.		
ISA. NAME AND TITLE OF SIGNER (Type or print)		JAMES A. LECC		ICER (Type or print)		
5B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMI	/	W.	16C. DATE S	IGNED
(Signature of person authorized to sign)		1/10/1-00	ure of Contracting O	fficer)	4/30	1/04
	D 700	14 (0) 41				

The following are changes to the Packaging Requirements and Quality Assurance Provisions for CID A-A-20298 Beef Snacks, Cured, 23 May 2002. These changes should appear in the MRE XXIII Technical Data Package on Tab 4, Page 14-15.

## Sec C-2, insert:

"E. <u>Analytical and microbiological tests</u>. The following identifies the analytical and microbiological tests to be performed on the cured beef snacks in accordance with the AOAC or test methods specified in A-A-20298. The inspection methods are specified in Sec E-5,B of this document.

Beef snack type	Water activity	Protein	Fat	Salt	Aerobic plate count	E. coli
Type II	X	X	X	X	X	X

## Sec E-5, B Methods of inspection: insert:

"(3) <u>Analytical and microbiological tests</u>. The following conditions apply for analytical and microbiological testing:

- a. For prepackaged product received from a supplier that is not further processed, the contractor will furnish a Certificate of Analysis (COA) providing test results showing that the product meets all analytical and microbiological requirements. No additional testing is required.
- b. For bulk product received that is to be repackaged, the contractor will furnish a Certificate of Analysis (COA) providing test results showing that the bulk product received meets all analytical and microbiological requirements. For water activity, protein, fat, salt, aerobic plate count, and E. coli, testing, if the bulk and end item lot identities have been preserved, then skip lot testing may be implemented once an acceptable quality history, as determined by the contracting officer, has been established.
- c. If the cured beef snacks are received in bulk and the conditions in (b) above are not met, each end item lot must be sampled and tested by the USDA and skip lot is not applicable.

The following are changes to the Packaging Requirements and Quality Assurance Provisions for CID A-A-20299A, Fruits, Osmotically Dried, 27 November 2002. These changes should appear in the MRE XXIII Technical Data Package in Tab 4, page 38.

## Sec C-2, D Analytical requirements: insert:

"(2) <u>Analytical and microbiological tests</u>. The following identifies the analytical and microbiological tests to be performed on the osmotic fruit type(s) in accordance with the AOAC or test methods specified in A-A-20299A. The inspection methods are specified in Sec E-5,B of this document.

Fruit type	Water activity	Standard plate count	Yeast	Miola	Coliform	E. coli	Staph. aureus	Oil added
Type VII	X	X	X	X	X	X	X	X

## Sec E-5, B Methods of inspection: insert:

"(4) <u>Analytical and microbiological tests</u>. The following conditions apply for analytical and microbiological testing:

- a. For prepackaged product received from a supplier that is not further processed, the contractor will furnish a Certificate of Analysis (COA) providing test results showing that the product meets all analytical and microbiological requirements. No additional testing is required.
- b. For bulk product received that is to be repackaged, the contractor will furnish a Certificate of Analysis (COA) providing test results showing that the bulk product received meets all analytical and microbiological requirements. Water activity testing is required for each end item lot. For standard plate count, yeast, mold, coliform, E. coli, Staph. aureus, and oil added testing, if the bulk and end item lot identities have been preserved, then skip lot testing may be implemented once an acceptable quality history, as determined by the contracting officer, has been established.
- c. If the osmotic fruits are received in bulk and the conditions in (b) above are not met, each end item lot must be sampled and tested by the USDA and skip lot is not applicable.